

Serial No 10/765,193

AMENDMENTS TO THE CLAIMS

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2
3 1. (Currently amended) A spray dried rich creamy coconut
4 beverage mixture comprising:

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6 A) water;

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8 B) a contained and preserved liquid base developed from mixing
9 water, sugar and a coconut cream powder derivative of natural coconut
10 that is processed from natural coconut milk through a spray drying
11 process, said spray drying process is a unit operation where a pumpable
12 liquid feed is finely dispersed or atomized to form droplets that are
13 sprayed into a heated air chamber and facilitate dehydration of said
14 droplets, thus forming powder particles, said powder particles are
15 conveyed to a cyclone where said coconut cream powder is collected;

16
17 C) sugar;

18
19 D) ice; and

20
21 E) contained and preserved young coconut meat originating from
22 said natural coconut at its immature stage.

23
24 2. (Original) The rich creamy coconut beverage set forth in claim
25 1, further characterized in resembling texture, consistency, taste, and
26 appearance of mixing natural coconut liquid endosperm with jelly-like
27 meat of an immature said natural coconut recently picked from a coconut
28 palm tree.

Serial No 10/765,193

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2 3. (Cancelled)

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4 4. (Currently amended) The rich creamy coconut beverage set
5 forth in claim [[3]]2, further characterized in that said coconut cream
6 powder derivative comprises said natural coconut and a starch hydrolysis
7 product.

8

9 5. (Original) The rich creamy coconut beverage set forth in claim
10 4, further characterized in that said starch hydrolysis product is
11 maltodextrin.

12

13 6. (Original) The rich creamy coconut beverage set forth in claim
14 5, further characterized in that said young coconut meat contains mainly
15 water and said jelly-like meat which are collected, bleached and contained
16 with preservatives.

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18 7. (Original) The rich creamy coconut beverage set forth in claim
19 6, further characterized in that said rich creamy coconut beverage has
20 vanilla extract.

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22 8. (Currently amended) A method to develop a spray dried rich
23 creamy coconut beverage mixture, comprising:

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25 A) pouring approximately 8 ounces of cold water into a blender;

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27 B) pouring approximately 4 ounces of a contained and preserved
28 liquid base developed from mixing water, sugar and a coconut cream

Serial No 10/765,193

1 powder derivative of natural coconut into said blender, said natural
2 coconut is processed from natural coconut milk through a spray drying
3 process, said spray drying process is a unit operation where a pumpable
4 liquid feed is finely dispersed or atomized to form droplets that are
5 sprayed into a heated air chamber and facilitate dehydration of said
6 droplets, thus forming powder particles, said powder particles are
7 conveyed to a cyclone where said coconut cream powder is collected;

8
9 C) pouring approximately 1.75 ounces of sugar into said blender;

10
11 D) blending at a low speed for about one minute ingredients in A -
12 C above;

13
14 E) adding approximately 14 ounces of ice into said blender;

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16 F) adding approximately 3.53 ounces of contained and preserved
17 young coconut meat originating from said natural coconut at its immature
18 stage into said blender;

19
20 G) adding approximately 0.0625 ounces of vanilla essence into said
21 blender;

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23 H) blending at a high speed for about one minute ingredients in A
24 - C and E - G above until smooth; and

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26 I) serving into a container for consumption.
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